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Undergraduate Programs

Choose a Major: Dietetics vs Nutrition

BSc(NutrSc) Dietetics Major

BSc(NutrSci) Nutrition Major

BSc(FoodSc)/BSc(NutrSc)

BSc(AgEnvSc) Global Food Security Major

How to apply

Graduate Programs

BSc(NutrSc): Major in Nutrition



The BSc (NutrSc) Nutrition Major is a 90-credit undergraduate degree. At its core, it deals with how diet and nutrition affect human health and disease risk. It offers you exciting opportunities to specialize in one of 5 concentrations, to incorporate research experience, travel for field studies, or a Minor in your program. It does not lead to professional licensure as a Dietitian/Nutritionist. However, it is excellent preparation for many careers including medical school, veterinary school and other professional schools, for graduate school, or for work in the

food, pharma or other industry, government or NGO, or global health organizations.

Concentrations Courses by semester Research Experience Minors Career Paths FAQs

Courses by semester

Download the appropriate course sheet for term-by-term course lists and complementary and elective courses:

Nutrition Major Advising Sheet

- + Food Function and Safety
- + Global Nutrition
- + Sports Nutrition





Comparison BSc Nutrition & Dietetics

Comparison checklist	Nutrition	Dietetics	Concurrent Degree
Degree	BSC(NutrSc)	BSc(NutrSc)	BSc(FoodSc)/ BSc(NutrSc)
Years of study	3	3.5	4
Total credits	90	115	122
"Free elective" credits	15	3	12
Summers off	Yes	No	Yes
Integrated internship or stage placements	No	Yes	Yes
Integrated stage placement in industry	No	No	Yes
Professional title of "dietitian-nutritionist"	No	Yes	No
Required academic grade point for progress	2.0	3.0	2.0
Challenging subjects	Yes	Yes	Yes
Ease of adding a minor	Yes	No	Yes
Develop a specialization	Yes	No	No
Course selection counselling with an advisor	Yes	Yes	Yes
Eligible for graduate studies	Yes	Yes	Yes
Potential for summer research experience	Yes	Yes	Yes
Potential for a term of field study experience	Yes	No	No

B.Sc. (Nutr. Sc.) - NUTRITION MAJOR

120 credits: 30 freshman + 63 credits required + 12 credits complementary + 15 credits electives

NAME: ID NUMBER: Entered Program From: ____credits given on entrance

FRESHMAN

REQUIRED COURSES

COMMON COMPLEMENTARY

Entere	ed Prog	gram From:			credits given on entrance
COMPL	GRADE	FRESHMAN 1 FALL	14.5 CREDITS REQUIRED	EQUIVALENCIES	
$\neg \neg$		AEBI 120	General Biology (3)	BIOL 111 or 101-NYA/OOUK with lab	
		AECH 110	General Chemistry 1 (4)	CHEM 110 or 202-NYA/OOUL with lab	
		AEMA 101	Calculus 1 (3)	MATH 139 or MATH 140 or 201-NYA/OOUI	V
		AEPH 112	Introductory Physics 1 (4)	PHYS 101 or 203-NYA/OOUR with lab	
		AGRI 195	Freshman Seminar 1 (0.5)		
		FRESHMAN 2 WINTER	15.5 CREDITS REQUIRED	5	
		AEBI 122	Cell Biology (3)	BIOL 112 or OOXU	
		AEMA 102	Calculus 2 (4)	MATH 141 or 201-NYB/OOUP	
\perp		AEPH 114	Introductory Physics 2 (4)	PHYS 102 or 203-NYB + 203-NYC/OOUS +	- OOUT
\vdash		FDSC 230	Organic Chemistry (4)	CHEM 212 or OOXV	
		AGRI 196	Freshman Seminar 2 (0.5)		
		U1 FALL (TERM 1)	13 CREDITS REQUIRED	Prerequisites	Corequisites
$ \bot \!\!\! \bot \!\!\! \bot \!\!\! $		FDSC 200	Introduction to Food Science (3)	FD00 000 /	
		LSCI 211	Biochemistry 1 (3)	FDSC 230 (or as coreq)	
		NUTR 207 NUTR 214	Nutrition and Health (3) Food Fundamentals (4)	AEBI 122 or equ, FDSC 230 (or as coreq) FDSC 230 (or as coreq)	LSCI 211, NUTR 207
\perp		MORPH TO THE TOTAL	and the same of th	FDSC 230 (or as cored)	LOOI ZTT, NUTR 20/
		U1 WINTER (TERM 2)	12 CREDITS REQUIRED		
-		ANSC 234	Biochemistry 2 (3)	LSCI 211	
-		FDSC 251	Food Chemistry 1 (3)	LSCI 211	
-	_	LSCI 230 NUTR 322	Introductory Microbiology (3) Appl. Sc. Communication (3)	Completion of 15 credits in a B.Sc. prog.	
브			The state of the s	Completion of 15 credits in a B.Sc. prog.	
		U2 FALL (TERM 3)	12 CREDITS REQUIRED		
\vdash		ANSC 323	Mammalian Physiology (3)	LSCI 204 or ANSC 234	
-		FDSC 305	Food Chemistry 2 (3)	FDSC 251	
\vdash	—	LSCI 204 NUTR 307	Genetics (3) Metabolism and Human Nutrition (3)	ANSC 234	ANSC 323 or NUTR 207
			AND STANDARD POST OF CONTROL OF THE AND STANDARD	71100 201	71100 020 01 110 111 207
		U2 WINTER (TERM 4)	13 CREDITS REQUIRED		
\vdash		AEMA 310 ANSC 424	Statistical Methods 1 (3)	ANSC 323	
-		NUTR 337	Metabolic Endocrinology (3) Nutrition Through Life (3)	ANSC 234, NUTR 307	
3		NUTR 344	Clinical Nutrition 1 (4)	ANSC 234, NOTIC 307 ANSC 234, ANSC 323, NUTR 307	NUTR 337, ANSC 424
			se matter or new or transfer and transfer of the transfer of t	7,1400,204,7,1400,020,140,114,007	110111007,71100 424
_		U3 FALL (TERM 5)	7 CREDITS REQUIRED	NUTD 044	NULTED 450
	_	NUTR 401 NUTR 450	Emerging Issues in Nutrition (1) Research Methods Hum. Nutrition (3)	NUTR 344 AEMA 310 and NUTR 307	NUTR 450
-		NUTR 450 NUTR 512	Herbs, Foods and Phytochemicals (3)		
			ITARY COURSES: ALL CONCENTRATIONS	(At least 6 credits from the following courses	
\Box		ANSC 433	Animal Nutrition & Metabolism (3) W	ANSC 234	,
		ANSC 560	Biology of Lactation (3) F		
		FDSC 537	Nutraceutical Chemistry (3)	LSCI 211 or permission	
		FDSC 545	Advances in Food Microbiology (3) W	MICR 230 or LSCI 230 or permission	
		NUTR 501	Nutrition in Developing Countries (3) F	Permission required	
\blacksquare		NUTR 503	Nutrition and Exercise (3) F	ANSC 234, ANSC 323, NUTR 207	
-		NUTR 505	Public Health Nutrition (3) F	NUTR 337	
	_	NUTR 507 NUTR 511	Advanced Human Biochemistry (3) W Nutrition and Behaviour (3) F	NUTR 337, NUTR 344	
+		NUTR 537	Advanced Human Metabolism (3) F	NOTE 337, NOTE 344	
\vdash	—	NUTR 545	Clinical Nutrition 2 (4) F	NUTR 337, NUTR 344 and ANSC 424	
\vdash		NUTR 546	Clinical Nutrition 3 (4) F	NUTR 337, NUTR 344 and ANSC 424	
		NUTR 551	Analysis of Nutrition Data (3) F	NUTR 337, NUTR 450	
		PARA 438	Immunology (3) F		



Choose one Concentration; All concentrations have 6 required credits and 6 complementary credits unique to the concentration.

No course may be counted more than once.

COMPL	GRADE	SPORTS N	IUTRITION	*	CON	IPL GR	RADE	METABOL	SM, HEALTH AND DISEASE	*
Т		EDKP 395	Exercise Physiology (3) F		П	\top		NUTR 507	Advanced Human Biochemistry (3) W	
\top		NUTR 503	Nutrition and Exercise (3) W		Н	\neg		NUTR 537	Advanced Human Metabolism (3) F	
									a constitution to the contract of the contract	
		At least 6 cm	edits from the following courses:					At least 6 cre	dits from the following courses	
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		ANAT 214	Systemic Human Anatomy (3)		П	\neg		ANAT 214	Systemic Human Anatomy (3)	
Т		EDKP 261	Motor Development (3)		П			ANAT 261	Intro to Dynamic Histology (3)	
		EDKP 330	Physical Activity and Health (3)		П			ANAT 262	Intro Molecular and Cell Biology (3)	
		EDKP 445	Exercise Metabolism (3)		П			ANAT 322	Neuroendocrinology (3)	
		EDKP 446	Physical Activity and Ageing (3)					ANSC 324	Developmental Biology Reproduction (3)	
		EDKP 448	Exercise and Health Psychology (3)		П			ANSC 400	Eukaryotic Cells and Viruses (3)	
		EDKP 449	Exercise Pathophysiology II (3)		П			ANSC 560	Biology of Lactation (3)	
		EDKP 485	Exercise Pathophysiology I (3)		П			BIOL 300	Molecular Biology of the Gene (3)	
		EDKP 495	Scientific Principles of Training (3)					BTEC 306	Experiments in Biotechnology (3)	
		EDKP 542	Environmental Exercise Physiology (3)					MICR 341	Mechanisms of Pathogenicity (3)	
		NUTR 430	Directed Studies: Diet. & Nutrition 1 (3)					NUTR 430	Directed Studies: Diet. &Nutrition 1 (3)	
					$\Box \Box$			PARA 424	Fundamental Parasitology (3)	
								PATH 300	Human Disease (3)	
								PHAR 300	Drug Action (3)	
					\Box			PHAR 301	Drugs and Disease (3)	
					\Box			PHAR 303	Principles of Toxicology (3)	
								PHGY 311	Directed Studies: Diet. &Nutrition 1 (3)	
								PHGY 312	Respiratory, Renal, Cardio Physiology (3)	
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			-							
COMPL	GRADE	FOOD Fur	NCTION AND SAFETY	*	CoM	PL GR	RADE	GLOBAL N	IUTRITION	*
		FDSC 300	Principles of Food Analysis 1 (3) F		П			NUTR 501	Nutrition in Develop Countries (3) F	
		FDSC 525	Food Quality Assurance (3) W		П	$\neg \neg$		NUTR 505	Public Health Nutrition (3) F	
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		At least 6 cre	edits from the following courses					At least 6 cre	dits from the following courses	
		1						1		
$\overline{}$		AGRI 510	Professional Practice (3)			$\overline{}$		AGEC 330	Agriculture and Food Markets (3)	_
\vdash		ANSC 350	Food Borne Pathogens (3)		-	_		AGEC 442	Economics of Intern. Agri. Develop. (3)	_
+		FDSC 315	Sep. Techn. in Food Analysis (3)	-	-	\dashv				
\vdash		FDSC 319	Food Commodities (3)					AGRI 340	Principles of Ecological Agriculture (3)	
\vdash	-			1		\dashv		AGRI 340 AGRI 411	Principles of Ecological Agriculture (3) Glob Issues Devel Food & Agri (3)	
\top		FDSC 330		-	F	#		AGRI 411	Glob. Issues Devel., Food & Agri. (3)	
		FDSC 330 FDSC 334	Food Processing (3)		F	=		AGRI 411 ANSC 433	Glob. Issues Devel., Food & Agri. (3) Animal Nutrition and Metabolism (3)	
		FDSC 330 FDSC 334 FDSC 405	Food Processing (3) Analysis Food Toxins & Toxicants (3)					AGRI 411	Glob. Issues Devel., Food & Agri. (3)	
\vdash		FDSC 334	Food Processing (3)					AGRI 411 ANSC 433 ANSC 560	Glob. Issues Devel., Food & Agri. (3) Animal Nutrition and Metabolism (3) Biology of Lactation (3)	
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March 2022 reconfiguration - Academic Advisor (Nutrition)



CONCENTRATIONS



CONCENTRATIONS

Choose a concentration in U2



Sports Nutrition Metabolism. Hea

Metabolism, Health and Disease

Global Nutrition

Food Function and Safety

Declare your concentration by filling out the 'Program change form' and sending to christine.gurekian@mcgill.ca for signature



Concentration

For each concentration, you must complete

6 cr - required course

6 cr - complementary courses

Ex. 'Metabolism, Health and Disease' concentration; NUTR 507 & NUTR 537 – required

Plus 6 credits from the list of complementary courses.

METABOLISM, HEALTH AND DISEASE

NUTR 507 Advanced Human Biochemistry (3) W NUTR 537 Advanced Human Metabolism (3) F



At least 6 credits from the following courses

ANAT 214	Systemic Human Anatomy (3)
ANAT 261	Intro to Dynamic Histology (3)
ANAT 262	Intro Molecular and Cell Biology (3)
ANAT 322	Neuroendocrinology (3)
ANSC 324	Developmental Biology Reproduction (3)
ANSC 400	Eukaryotic Cells and Viruses (3)
ANSC 560	Biology of Lactation (3)
BIOL 300	Molecular Biology of the Gene (3)
BTEC 306	Experiments in Biotechnology (3)
MICR 341	Mechanisms of Pathogenicity (3)
NUTR 430	Directed Studies: Diet. &Nutrition 1 (3)
PARA 424	Fundamental Parasitology (3)
PATH 300	Human Disease (3)
PHAR 300	Drug Action (3)
PHAR 301	Drugs and Disease (3)
PHAR 303	Principles of Toxicology (3)
PHGY 311	Channels, Synapses & Hormones (3)

Respiratory, Renal, Cardio Physiology (3)

PHGY 312



ELECTIVES

15 credits

BSc Nutrition – Elective examples

*Follow your interests

FALL

AGEC 200 – Principles of Microecon ANTH 227 – Medical Anthropology ATOC 181 – Intro Atmospheric Sci APSC 185 – Natural Disasters CHEM 183 – World of Chem Drugs ECON 208 – Microecon An&App ENVB 301 – Meteorology FAES 323- Indigenous cont issues GEOG 216 – Geog World Economy GSFS 200 – Feminist & Social Justice MUAR 211 – Art of Listening NUTR 341 - Global Food Security

WINTER

SOCI 388 - Crime

AGEC 231 – Econ Systems of Agriculture ARTH 207 – Intro Early Mod. Art ARTH 315 – Indigenous Art and Culture CHEM 181 – World of Chem Food CLAS 203 – Greek Mythology COMP 204 – Computer Program Life Sci. EAST 212 – Intro: East Asian Culture EAST 357 – Early Chinese Art ECON 208 – Microeconomic An&App ENGL 225 – American Literature 1 GEOG 272 – Earth's Changing Surface RELG 204 – Judaism, Christianity, Islam SOCI 211 – Sociological Inquiry SOCI 250 – Social Problems SOCI 309 – Health and Illness



SUMMER

ANTH 209 – Anthr of Religion CHEM 181 – World of Chem Food COMS 200 – History of Commun ECON 208 – Microecon An&App LING 260 – Meaning Language PHIL 375 - Existentialism PSYC 100 – Intro Psychology PSYC 211 – Intro Behav Neuro PSYC 213 – Cognition



MINORS

Taking a Minor



Minors are either 18 or 24 credits

You must complete 18 credits that do not overlap with required or complementary credits in your Major

Credits from your Minor can replace your elective credits

Examples of Minors to take with the Nutrition Major

Psychology

Statistics

Kinesiology

Environment

Marketing

International Development Studies





HONOURS

BSc. Nutritional Sciences Honours in Nutrition



Students in the BSc(NutrSc) Nutrition Major program who have a <u>CGPA of at least 3.6</u>, and a <u>grade of at least A- in all NUTR courses</u> can apply to transfer in Winter U2 term.

*It is the responsibility of each student to find a Professor to support and supervise a research project.

NUTR 491 – Honours Research 1 (3 credits)

- Development of a research proposal
- Presentation and submission of written proposal

NUTR 492 – Honours Research 2 (3 credits)

- Conduct first phase of research project to test hypothesis.
- Collection of data, initial interpretation fo findings, progress report and plan

NUTR 493 – Honours Research 3 (3 credits)

- Conduct the third phase of research project
- Completion fo study, data analysis, written progress report

NUTR 494 – Honours Research 4 (3 credits)

- Completion of research project
- Final interpretation of data in written manuscript-style report
- Defend in conference-style presentation



OTHER RESEARCH OPPORTUNITIES

SHN RESEARCH

NUTR 430 – Directed Studies



Can be taken in Fall, Winter or Summer (starting in U2)

Can be used as a complementary course

135 hours of research work; schedule organized by SHN Professor

Research may include literature research, lab work, data collection

Send your <u>application form</u> and updated CV to <u>christine.gurekian@mcgill.ca</u> and it will be sent to all SHN Professors.

Professors will contact you if they have availability in their lab for a NUTR 430 student.

NUTR 430 past project titles

- Carotenoid status and physical activity
- Comparison of health behaviors and health management of Asian immigrants to local long-term residents in Quebec with type I diabetes
- Metabolic programming of neutrophils induced by dexamethasone.
- The effect of metabolic stress on the inflammatory profile of dendritic cells
- Do the "Big Five" Personality Traits Influence Eating Behaviour?
- Effect of dietary probiotics on the cecal microbial community of chickens
- The development of a glutaredoxin-2 knockout mouse line for the study of glutathionylation reactions
- Deciphering the impact of glutathionylation on ROS production by dihydroorotate dehydrogenase in liver mitochondria isolated from female mice.

INTERNSHIPS



Alton and Dianne McEwen and Family Internship Program

Contact kendra.gray@mcgill.ca

These full time internships are completed in the summer as FAES 300





NSERC Undergraduate Student Research Award

Summer Award

Funding paid by NSERC and your Supervisor (SHN Professor)

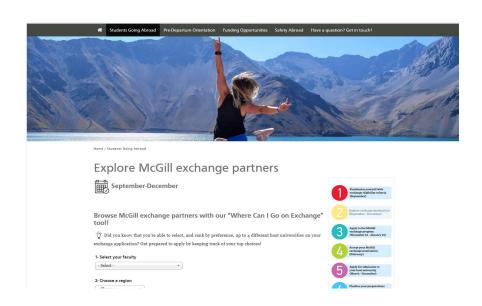
16 consecutive weeks on a full time basis

Eligibility:

- Canadian citizen or permanent resident
- CGPA 3.0
- Completed all course requirements for the 1st yr of university of your BSc

EXCHANGE

- If you are flexible with your schedule,
 McGill offers an exchange program!
- U3 Winter is the ideal semester to go on exchange since most of your required courses have been completed by then.
- CGPA 3.0
- note: transcripts may not be sent back in time for students to attend the Macdonald Campus Convocation ceremony



mcgill.ca/mcgillabroad



MAJOR TRANSFERS

Transfer to a Major at Macdonald Campus

Fill out the Program Change Form
Send to studentinfo.macdonald@mcgill.ca



Transfer to a Major at McGill downtown

Contact Advisor for that Program



CGPA REQUIREMENTS FOR SHN TRANSFERS

Major	CGPA
To Nutrition Major	3.0 CGPA
To Nutrition Major - Honours	3.6 CGPA, A- in all NUTR courses
To Dietetics Major	3.3 CGPA (Sept 2021 cut-off was 3.67)
To Concurrent Major	2.7 CGPA



Transfer to Dietetics

The following describes the process and priorities used in evaluating transfer applications:*

- Students are ranked by CGPA
- All previous university education may be taken into consideration
- Science R Scores (for Quebec students) may be taken into consideration
- Applicants should have been carrying a full course load (at least 12 credits) for each term. Students taking the required Nutrition courses or core science courses will be given priority.
- Students who have completed all entrance science pre-requisites will be given priority for transfer.
- Students cannot participate in the first stage component of the program (NUTR 208 in the first term of U1) unless all of their prerequisite courses are completed beforehand. Students missing entrance pre-requisites would need to do an additional year (4.5 years instead of 3.5 years).

June 1st deadline for September start

If required, French proficiency examination must be completed





AFTER GRADUATION

BSc Nutritional Sciences – Nutrition Major Career Paths



- Admission to PROFESSIONAL SCHOOLS (Medicine, Dentistry, Optometry, Veterinary School)
- GRADUATE STUDIES in nutrition, other life sciences, MBA, MPH.
- The FOOD & PHARMA industries in sales, product development and testing, education, marketing, industrial associations
- GOVERNMENT & NON-GOVERNMENTAL ORGANIZATIONS in program administration and development, public policy development, and research
- INTERNATIONAL NUTRITION & health promotion organizations like UN, FAO, WHO
- Work as a science-trained WRITER/COMMUNICATOR for technical report writing, education of health professionals and sales teams, communications of science to the public, media of all types.
- <u>CaPS</u> is valuable resource to help you get started at any stage (linda.cicuta@mcgill.ca)

BSc Nutritional Sciences – Nutrition Major Recently Graduated Students



- MSc
 - Thesis Nutritional Sciences
 - Applied Dietetics Credentialing
 - Laboratory Medicine and Pathobiology
 - Applied Physiology
 - Kinesiology
 - Animal Science
- Masters in Public Health
- Admission to Medicine, Dentistry, Pharmacy School
- Pharmaceutical Sales
- Product Development
- Digital Market Specialist (Nutrition company)

Student Life

DHNUS – Dietetics and Human Nutrition Undergraduate Society

dhnusmcgill.com

FB @McGillDHNUS

IG @dhnusmcgill





We are a collaborative, impactful team who strives to strengthen students'

ietetics & Human Nutrition **Undergraduate Society**

McGill University

Our mission is to host engaging and educational food and nutrition events to increase campus engagement and create a sense of community.

The Dietetics & Human Nutrition Undergraduate Society (DHNUS) represents all undergraduate students majoring in Dietetics, Human Nutrition, and Concurrent Studies at McGill University. DHNUS is a platform that provides students with academic support, community involvement, social and health-related

Home Events Exec Team Get Involved! Blog Prospective Students Contact Us

Be sure to come out and join us at for the annual Chocolate Party, the infamous Wine and Cheese, Nutrition Week, and many other events!





Advisor - Christine Gurekian

christine.gurekian@mcgill.ca

plan out your course sequence consult regarding course equivalency declare your concentration

Student Affairs Office (Laird Hall)

studentinfo.macdonald@mcgill.ca

inquire transferring credits request program changes exam deferrals leaves of absence

Student Services and Student Wellness Hub (Centennial center or downtown) - Shannon Walsh shannon.walsh@mcgill.ca

Meet with a health professional (Doctors, Nurses, Dietitians, Counselors, Psychiatrists, Sexologists)

CaPS - Linda Cicuta

linda.cicuta@mcgill.ca

Speak to an advisor about career opportunities







christine.gurekian@mcgill.ca

studentinfo.macdonald@mcgill.ca